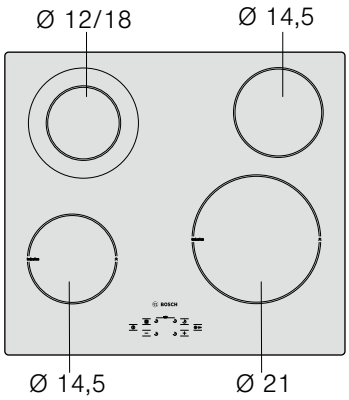
PIF6..R14E

BOSCH

[en] Instruction manual 2

9000308425

PIF6..R1..



en Table of contents

Safety warnings and advice 2
Safety instructions 2
Elements that may damage the appliance 3
Protecting the environment 4
Environmentally-friendly disposal of waste products 4
Energy-saving advice 4
Induction cooking 4
Advantages of induction cooking 4
Suitable pans 4
Familiarise yourself with the appliance 5
The control panel 5
The hotplates 5
Residual heat indicator 5
Programming the hob 5
Switching the hotplate on and off 5
Set the hotplate 5
Cooking guidelines 6
Childproof lock 7
Turning on and off the childproof lock. 7
Activating and deactivating the childproof lock 7
The Powerboost Function 8
Limitations on use 8
To activate 8
To deactivate 8
Time program function 8
How to program 8
Default settings 9
To access the basic settings 9
Care and cleaning 10
Hob 10
Hob frame 10
After-sales service 10

Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

⚠ Safety warnings and advice

Please read these instructions carefully. We advise you not to use the appliance until you have read them.

Keep the operation and installation instructions. If the appliance is passed on to another user, please ensure that the documentation is also passed on with it.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

Safety instructions

This device has been designed exclusively for home use. Only use the hob for food preparation. The appliance must not be left unsupervised while in use.

Safe operation

To use this appliance safely, adults and children who, as a result of

- physical, sensory or mental disability,
- or lack of experience or knowledge,

are not capable of using this appliance, should not do so without the supervision of a responsible adult.

Children must be supervised to ensure that they do not play with the appliance.

Oil and fat too hot

Risk of fire!!

Oil or fat that is too hot quickly catches fire. Do not leave overheated oil or fat unwatched. If the oil or fat catches fire, never use water to put it out. Extinguish the flames with a lid or a plate. Switch off the hotplate.

Cooking food using the bain-marie method

The bain-marie method allows you to cook food in a saucepan submerged in a larger pan containing water. The water cooks the food with a gentle and constant heat, rather than directly from the heat of the hotplate. When cooking food in bain-marie, you must prevent tins, glass containers or other material from resting directly on the base of the pan containing the water, to prevent the glass on the hob and the pan from breaking due to hotplate reheating.

Hot hob

Risk of burns!!

Do not touch hot hotplates. Keep children away from the hob.

Risk of fire!!

- Never place flammable objects on the hob
- Do not keep flammable items or aerosols in the drawers beneath the hob.

Wet hotplates and pan bases

Risk of injury!!

Liquid between the bottom of the pan and the hob can produce steam pressure. Which may cause the pan to jump. Always ensure that the hotplate and the base of the pan are kept dry.

Cracks in the hob

Risk of electric shock!!

Disconnect the appliance from the mains if the hob is broken or cracked.
Contact the Technical Assistance Service.

The hotplate heats up, but the display does not work

Risk of burns!!

Turn off the hotplate if the indicator does not work. Contact the Technical Assistance Service.

The hob switches off

Risk of fire!!

If the hob switches off automatically and cannot be used, it can subsequently switch on by itself. To avoid this the hob must be disconnected from the mains. Please contact the Technical Assistance Service.

Do not place metal objects on the induction hotplate

Risk of burns!!

Do not leave knives, forks, spoons, lids or other metal objects that can heat up very quickly on the hob.

Fan care

Malfunction risk!

The bottom of the hob is equipped with a fan. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

Caution!

There should be a minimum distance of 2 cm between the drawer and the fan entrance.

Incorrect repairs

Risk of electric shock!!

Poor repairs are dangerous. Switch off the appliance if it is faulty. Contact the Technical Assistance Service. Repairs and the replacement of faulty connection cables may only be performed by qualified personnel from the Technical Assistance Service.

Caution!

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers must refrain from approaching the appliance when in use. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as a hearing aids, could experience some discomfort.

Switching off the hob

After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

Elements that may damage the appliance

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The following table presents the most common damage caused:

Damage	Cause	Measure
Stains	Food spillage	Immediately remove spilt food using a glass scraper.
	Unsuitable cleaning products	Only use cleaning products specifically designed for glass-ceramic hobs.
Scratches	Salt, sugar and sand	Do not use the hob as a tray or working surface.
	Pans with rough bottoms may scratch the glass ceramic	Check pans.
Fading	Unsuitable cleaning products	Only use cleaning products specifically produced for glass-ceramic hobs.
	Contact with pans	Lift pots and pans before moving them around.
Chips	Sugar, substances with a high sugar content	Immediately remove spilt food using a glass scraper.

Protecting the environment

Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment.

Environmentally-friendly disposal of waste products

This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for recycling used appliances within European territory

Energy-saving advice

- Always place the correct lid on the pan. Cooking with an uncovered pan will result in a four-fold increase in energy use.
- Use pans equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must coincide with the diameter of the hotplate. This generally means the pan base diameter is greater than that of the hotplate. If the diameter of the pan is not the same as the diameter of the hotplate, it is preferable to use a pan with a bottom that is larger in diameter than the hotplate, otherwise half the energy will be wasted. Please note: Whether the cookware manufacturer has indicated the diameter of the top of the pan.
- Choose pans of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a great amount of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain their vitamins and minerals.
- Select a lower power level.

Induction cooking

Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power immediately when the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

Suitable pans

Ferromagnetic pans

Only ferromagnetic pans are suitable for induction cooking, these may be made from:

- enamelled steel
- cast iron
- special cutlery for stainless steel induction pan

To determine whether a pan is suitable, check to see if a magnet will stick to it.

Special induction pans

There is another type of pan specially made for induction, the base of which is not entirely ferromagnetic. Check the diameter, since this could affect detection of the pan, as well as the cooking results.

Unsuitable pans

Never use pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

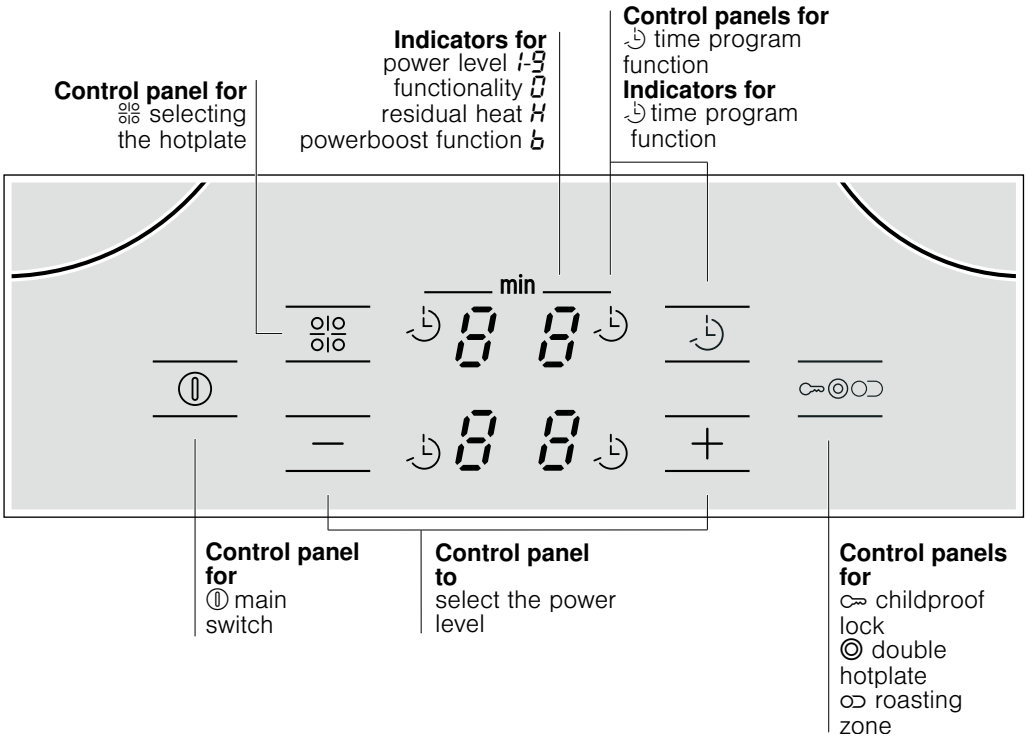
Double or triple hotplate

These hotplates can detect pans of different sizes. Depending on the material and properties of the pan, the hotplate will adapt automatically, switching on part or all of the hotplate and supplying sufficient power to obtain good cooking results.

Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On *page 2* an overview of the models is provided, along with information on measurements.

The control panel


Control panel for selecting the hotplate
Indicators for power level 1-9 functionality 0 residual heat H powerboost function b
Control panels for time program function
Indicators for time program function
min
Control panel for main switch
Control panel to select the power level
Control panels for childproof lock double hotplate roasting zone

The hotplates

Hotplate	Turning on and off
◯ Single hotplate	Always use cookware of a suitable size.
◯ Single induction hotplate	Always use cookware of a suitable size.
◎ Double radiation hotplate*	Press the ◎ symbol.
⌀ Radiation broiler*	Press the ⌀ symbol.

* Activating the hotplate: The corresponding indicator lights up.

Use only cookware suitable for induction cooking on the induction hotplates, see the "Appropriate cookware" section.

Residual heat indicator

The hob has a residual heat indicator H on each hotplate, which lights up when they are hot. Avoid touching them when this indicator is lit.

The H light will remain on while the hotplate is hot, even after the hob has been turned off.

If the pan is removed before the hotplate is switched off, the H will appear and alternate with the selected power level.

Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

Switching the hotplate on and off

The range is turned on and off using the main switch.

To switch on: press the ⏻ symbol. The indicator next to the main switch and the 0 indicators light up. The range is ready for use.

To switch off: press the ⏻ symbol until the indicators go out. All hotplates are turned off. The residual heat indicator will remain lit until the hotplates have cooled down sufficiently.

Note: The range switches off automatically when all the hotplates have been turned off for more than 20 seconds.

Set the hotplate

Select the required power level with the **+** and **-** symbols.

Power level 1 = minimum power.

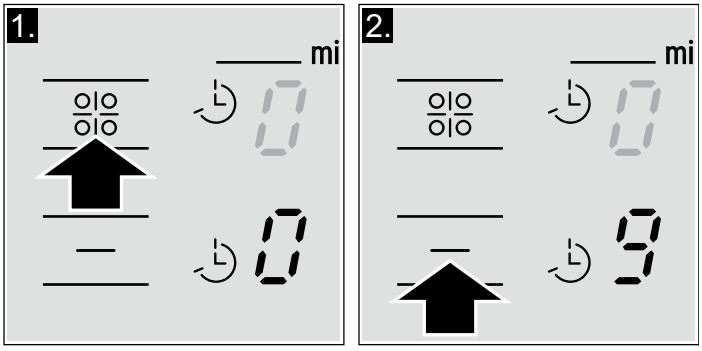
Power level 9 = maximum power.

Each power level has an intermediate setting. This is marked with a dot.

Setting the power level

The range should be switched on.

1. Press the ⁰⁰ symbol several times until the 0 indicator of the required hotplate lights up.
2. Within the next 5 seconds, press the **+** or **-** symbol.The basic setting appears:
   + symbol, power level 1.
   - symbol, power level 9.



3. To change the power level: select the hotplate and press the **+** or **-** symbol until the required power level appears.

To switch off the hotplate

Select the hotplate and then press the **+** or **-** symbol until 0 symbol appears.

The hotplate turns off and the residual heat indicator appears.

Note: If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time, the hotplate switches off.

Cooking guidelines

The table below contains some examples.

The cooking times depend on the power level, type, weight and quality of the food. As such they are approximate.

Power levels influence the cooking results.

Remove purées, creams and thick sauces from time to time, if they get too hot.

Use power level 9 to begin cooking.

	Ongoing cooking setting	Ongoing cooking time in minutes
Melt		
Chocolate, chocolate coating, butter, honey	1-1.	-
Gelatine	1-1.	-
Heating and warming		
Stew (e.g., lentils)	1-2	-
Milk**	1.-2.	-
Sausages heated in water**	3-4	-
Defrosting and heating		
Frozen spinach	2–3	5-15 min
Frozen goulash	2–3	20-30 min
Slow cooking, simmering		
Potato pancakes	4–5*	20-30 min
Fish	4 -5*	10-15 min
White sauces (e.g., bechamel)	1-2	3-6 min
Whipped sauces (e.g., Bearnaise, Hollandaise)	3-4	8-12 min
Boiling, steaming, roasting		
Rice (with a double amount of water)	2-3	15-30 min
Rice pudding	2-3	25-35 min
Unpeeled potatoes	4-5	25-30 min
Peeled potatoes with salt	4-5	15-25 min
Pasta	6 -7*	6-10 min
Soups	3–4	15-60 min
Vegetables	2–3	10-20 min
Greens, frozen foods	3–4	7-20 min
Cooked in a pressure cooker	4–5	-

* Continue cooking without a lid

** Uncovered

	Ongoing cooking setting	Ongoing cooking time in minutes
Roasting		
Meat roll	4-5	50-60 min
Roast	4-5	60-100 min
Goulash	3–4	50-60 min
Broil**		
Steaks, plain or breaded	6-7	6-10 min
Frozen steaks	6-7	8-12 min
Chops, plain or breaded	6-7	8-12 min
Beefsteak (3 cm thick)	7-8	8-12 min
Chicken breast (2 cm thick)	5-6	10-20 min
Frozen chicken breast	5-6	10-30 min
Fish and fish fillet without breading	5-6	8-20 min
Fish and fish fillet with breading	6-7	8-20 min
Frozen breaded fish (e.g., fish fingers)	6-7	8-12 min
Prawns and shrimps	7-8	4-10 min
Frozen meals (e.g., stir-fries)	6-7	6-10 min
Crepes	6-7	fry one portion at a time
Omelette	3–4	fry one portion at a time
Fried eggs	5-6	3-6 min
Frying** (150-200g per serving with 1-2 l. of oil)		
Frozen foods (e.g., French fries, chicken nuggets)	8-9	fry one portion at a time
Frozen croquettes	7-8	
Meatballs	7-8	
Meat (e.g., chicken pieces)	6-7	
Fish, in breadcrumbs or batter	6-7	
Greens, mushrooms, in breadcrumbs or batter (e.g., baby mushrooms)	6-7	
Confectionary products (e.g., fritters, fruit in batter)	4-5	

* Continue cooking without a lid

** Uncovered

Childproof lock

The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.

Turning on and off the childproof lock.

The range should be turned off.

To turn on: press the ⊶ symbol for approx. 4 seconds. The indicator next to the ⊶ symbol lights up for 10 seconds. The range is locked.

To turn off: press the ⊶ symbol for approx. 4 seconds. The range is unlocked.

Note: The childproof lock can be accidentally activated by the presence of water spilled while cleaning, food that has spilled over or objects resting on the ⊶ symbol.

Activating and deactivating the childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

Activating and deactivating

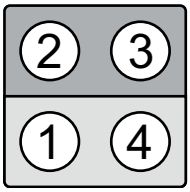
See the “Basic Settings" section.

The Powerboost Function

The Powerboost function can be used to heat food more quickly than using the power level 9.

Limitations on use

Induction hotplates (1 and 4) include this function, see diagram. The Powerboost function is available provided that the other induction hotplate is not turned on. If this is not the case, the b and 9 symbols will flash on the selected hotplate display; then the power level will be automatically set to 9.



To activate

1. Select a hotplate.
2. Select power level 9 and then press the **+** symbol. The function has been activated.

To deactivate

1. Select a hotplate.
2. Press the **-** symbol. The b symbol will disappear and the hotplate will return to the 9 power level.
   The Powerboost function has been deactivated.

Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

Time program function

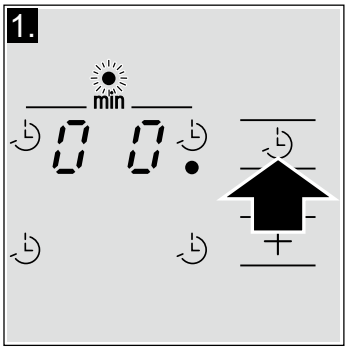
This function allows the selected hotplate to be switched off automatically after a preset time by inserting the cooking time.

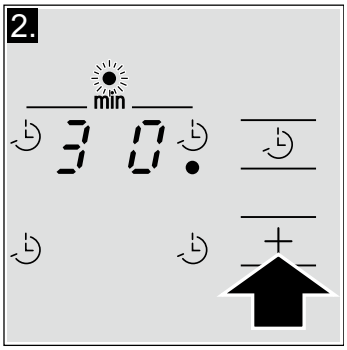
How to program

This function allows the selected hotplate to be switched off automatically after a preset time. The hotplate will switch off once this time has elapsed.

The range should be switched on.

1. Select the required hotplate and power level.
   Then press the ⏲ symbol until the 00 indicator is displayed.
   The indicator lights up on the selected hotplate.
2. Set the time using the **+** or **-** symbols.
   + = 30 minutes
   - = 10 minutes





After a few seconds, the timer will start to count down.

Once the time has elapsed

The hotplate turns off, there is a warning sound and the 0 indicator lights up. Press the ⏲ symbol. The indicators go out and the sound stops.

To cancel or change the time

Select the hotplate with the ⊙⊙ symbol. Press the ⏲ symbol and change the cooking time using the **+** or **-** symbols, or set to 00.

Note: Any cooking time can be programmed up to 99 minutes.

Default settings

The appliance has various default settings. These can be adapted to the needs of the user.

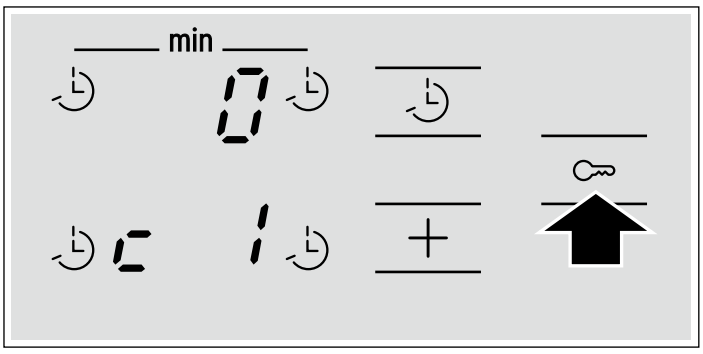
Indicator	Function
c 1	**Automatic childproof lock**
	0 Deactivated.*
	1 Activated.
c2	**Warning beeps**
	0 Most beeps deactivated.
	1 Some beeps deactivated.
	2 All beeps deactivated.*
c5	**Automatic time limitation.**
	0 Default setting: switch off after 1-10 hours.*
	1 The default setting is halved: switch off after 0.5 - 5 hours.
	2 The default setting is quartered: switch off after 0.25 - 2.5 hours.
c6	**Duration of the time program function warning signal**
	1 10 seconds.*
	2 30 seconds.
	3 1 minute.
c7	**Power - Management function**
	0 = Deactivated.*
	1 = 1,000 W. minimum power.
	1. = 1,500 W.
	2 = 2,000 W.
	etc.
	9 or 9. = maximum power of the hob.
c0	**Return to default settings**
	0 Personal settings.*
	1 Return to factory settings.

*Factory setting

To access the basic settings

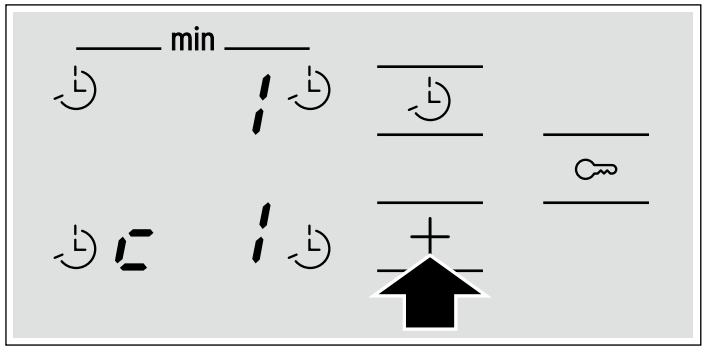
The range should be turned off.

1. Turn on the range with the main switch.
2. Within the next 10 seconds, press the ⊶ symbol and hold for 4 seconds.



c 1 appears in the lower display.

3. Press the ⊶ several times until the required setting indicator appears.
4. Then select the required setting with the + and - symbols. The setting appears on the upper right of the display.



5. Press the ⊶ symbol again and hold it for 4 seconds. The settings have been properly saved.

Quit

To leave the basic settings, turn off the hob at the main switch.

Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

Hob

Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cold enough before attempting to clean it.

Only use cleaning products specifically designed for glass-ceramic hobs. Follow the instructions provided on the packaging.

Do not use:

- Abrasive products
- heavy-duty cleaners, like oven sprays and stain removers
- Pads that may scratch
- High-pressure or steam cleaners

Glass scraper

Remove dried-on food remains using a glass scraper.

1. Release the scraper safety catch

2. Use the blade to clean the hob surface

Do not attempt to clean the hob surface with the base of the scraper. This could result in scratching.

⚠ Risk of injury!!

The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found.

Care of the appliance

Apply an additive to protect and preserve the hob. Follow the advice and warnings provided with the product.

Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed fo find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Robert Bosch Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München
DEUTSCHLAND

(901126)